

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

30 December 2020									
DAY	Month	YEAR							
Kevin Vargas, Constituent Liaison									
NAME	POSITION	ı							
NAME	POSITION								
$No \square$									
ntly being co	horted/quarantined due to sickne	ss?							
cohorted/qua	arantined due to sickness:	49							
V. A.									
st recently for	rmally counted in this facility?								
ost recently f	ormally counted in the facility:	239							
counted in th	is facility describe themselves as	s the following gender?							
0									
	Kevin Varga NAME  ICE Denver   NAME  NO   Intly being concentre of que  V. A.  St recently for counted in the c	Kevin Vargas, Constituent Liaison  NAME  POSITION  ICE Denver Field Office Executive Review Unit  NAME  POSITION  NO   Intly being cohorted/quarantined due to sickne cohorted/quarantined due to sickness:  V. A.  Set recently formally counted in this facility?  Post recently formally counted in the facility:  Counted in this facility describe themselves as							

How many people formally counted in this facility describe themselves as transgender?	
Number of people that describe themselves as transgender: 4	
How many people have been brought into the facility this week?	
Number of people brought into the facility this week: 21	
How many people have left the facility this week?	
Number of people who left the facility this week: 25	
How many people and where did those who left the facility go?	
Released into community: unknown	
Formally removed from the United States: unknown	
Moved to other facility: unknown	
Other: unknown	
How many people are currently being housed in the Annex?	
Number of people who are being housed in the Annex: 79	
Female: 11	
Male: 00	
Male: 68	
COVID-19 CONFIRMED CASES*: This week: Total to date since March 30, 202	0:
Positive Tests in GEO Facility 17 198	
ICE Detainees under COVID monitoring 31 160	
ICE Employees: 0* 2	
GEO Employees: 4 121	
DOCUMENTS RECEIVED: *See Supplemental Notes	
Daily Kitchen Opening and Closing Checklists	
RECEIVED   ✓ NOT RECEIVED   Daily Foods Production Service Records	
RECEIVED $oxtimes$ NOT RECEIVED $\Box$	
Temperature Logs	
RECEIVED ☑ NOT RECEIVED □	
Law and Leisure Library Logs $ReceiveD                                   $	
$RECEIVED oxtimes Not Received \Box$ Medical Staffing Update	
RECEIVED $oxtimes$ Not Received $\Box$	

<sup>\*</sup>All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

#### **SUPPLEMENTAL NOTES:**

Request for information made on December 28th, 2020. All population numbers current as of December 30th, 2020

#### KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

#### MEDICAL

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of December 30th, 2020:

- 1- Health Services Administrator
- 1- Medical Doctor
- 2- PAs
- 13 RNs
- 9 LPNs
- 1- Psychologist
- 1- Psychologist (part-time)
- 1- Licensed Clinical Social Worker
- 3- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total)
- 1- Dental Assistant\*
- \*New staff added

#### **TEMPERATURE CHECKS:**

Logs provided; see attached documents.

#### LAW LIBRARY:

Logs provided for 12/21-12/27 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from zero to three detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID -19 UPDATES:
Aurora Fire Rescue received an update from the Geo Facility Administrator related to COVID 19. They were informed that they have four (4) staff members, GEO, that are positive this week, no ICE employees. They have also reported seventeen (17) positive cases this week amongst the ICE detainees and zero (0) positive cases amongst the USMS detainees.
Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of 12/30/20.
Per ICE regarding ICE Employees data on the ICE website: *As of 12/10/20, ICE is no longer reporting COVID tests for ICE staff
Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of 12/30/20
*Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.*

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-PM150

#### **ADULT CYCLE MENUS**

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

WEEK-AT-A-GLANCE MENU DATE: 5/15/2020 LUNCH BREAKFAST Polish Sausage Sloppy Joe on Bun MONDAY Cinnamon Oatmeal Potato Salad **Turkey Ham** Grilled Cabbage Pancakes Carrots Lettuce & Tomato Salad Beans Ѕугир Margarine Dressing Roll Margarine Onlon Sugar Fortified Sugar Free Beverage Spice Cake w/ lcing Coffee Milk 2 % Fortified Sugar Free Tea Chicken Patty TUESDAY Dry Cereal **Taco Meat** Whipped Potatoes T-Sausage Gravy Spanish Rice Gravy Beans **Diced Potatoes** Salsa Peas & Carrots Fruit Bread Shredded Lettuce Biscuit / Margarine Shredded Cheese Margarine Sugar Fruit Cobbler Coffee Tortillas Fortified Sugar Free Tea Fortified Sugar Free Beverage Mllk 2 % WEDNESDAY Oatmeal Chopped BBQ Chicken Fideo w/ Meat Sauce Green Beans w/ Onlons Turkey Sausage Pinto Beans Potato Salad **Shredded Lettuce Pancakes** Dressing Cole Slaw Syrup **Gartic Bread** Margarine Margarine Fruit Sugar Bun Yellow Cake / Choc Icing Margarine Coffee Fortified Sugar Free Beverage Milk 2 % Fortified Sugar Free Tea Fajita Meat Enchilada Casserole THURSDAY Cream of Rice Grilled Onlons & Peppers Spanish Rice Turkey Sausage Coffee Cake Pinto Beans Refried Beans **Grilled Potatoes** Salsa Sugar Salad/Dressing Salsa Coffee Combread Margarine Milk 2 % Tortilla Margarine Margarine Fortified Sugar Free Beverage Fresh Fruit Baked Apple Crisp Fortified Sugar Free Tea Chili Mac FRIDAY Dry Cereal Tuna Salad **Grilled Potatoes** Pinto Beans **Creamed Meat Gravy** Fried Potatoes Corn Salad Green Beans Garden Salad / Dressing **Biscuit** Cole Slaw Roll Ketchup Margarine Bread / Margarine Margarine Sugar Fortified Sugar Free Beverage Brownie Coffee Fortified Sugar Free Tea Milk 2 % SATURDAY Oatmeal Turkey, Sliced Meatballs **Mixed Vegetables** Vegetarian Beans **Scrambled Eggs** Rice Corn Salad **Turkey Sausage** Lettuce Salad Mustard Gravy Mayo Dressing Biscult Ketchup Margarine Bread Margarine Sugar Coffee Cake w/ loing Margarine Fortified Sugar Free Beverage Fortified Sugar Free Tea MIIk 2 % Chicken Salad Salisbury Steak w/ Gravy SUNDAY Dry Cereal **Potato Salad** Rice Scrambled Eggs w/ T-Ham Carrots Carrot & Celery Sticks Green Beans Beans Cinnamon Roll Tortilla **Shredded Lettuce** Tortillas Strawberry Cake Sugar Onion Fortified Sugar Free Beverage Bread Coffee

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Fortified Sugar Free Tea

Signature on file / 811291

Corporate Manager Food Service Menu Systems/Dietitlan





Secure Services III

#### FOOD SERVICE UNIT: 195-AURORA KITCHEN

# OPENING and CLOSING CHECKLIST

Date: 12-21-20				Time	:OZOO AN	A Tinne	e:	7.50 i	₽ĭVī
Shift Checklist	A	M	Pl			Comme	<del></del>		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		70							
Workers reported to work, no open sores		×		200	<del> </del>	<del></del>			
no skin infections		X	-	X.		<del></del>			
no diarrhea		7	p are a second	1					
Kitchen is in good general appearance		700		X					
All kitchen equipment operational & clean		1/2		X					
All tools and sharps inventoried		7		X					·
All areas secure, lights out, exits locked				X		<del></del>			
DISH MACHINE	,	Гетр	eratuı	e.	Wash 150+	Rinse 18	S4)+	<del></del>	
Temperature according to manufacturer's specifications	1		Break		151	130	, , , , , , , , , , , , , , , , , , ,		
and chemical agent used in Final Rinse	Lunch				154	180			
			Dinn		16.2	1830		ļ <u>.</u>	
POT and PAN SINK	r	Temp	eratur		Wash 110 °F+	Rinse 110 °F+		200	
Final Rinse Temps determined by chemical agent used			Break		1/2	ATTRICE ATO		200	
			Lunc		110	112		100	22/JH
			Dinn		117	116			4711
FREEZER and WALK-IN	Tro	773 P3 O 10			Freezer 0°F	- · · · · · · · · · · · · · · · · · · ·	1	/CC	<u> </u>
	π.α	enni Pocu.	ature		Or below	Walk-in 35-40 °F		lk-in 2 ·40 °F	' '
Record temperatures, Freezer and Walk-ins				AM	-9.4	37.3		3.1	
Record temperatures, Freezer and Walk-ins	~			PM	-86	315		· · · · · · · · · · · · · · · · · · ·	
DRY STORAGE	Tempe	eratur			Spice Room	Store Rm	<u> </u>	1	
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Record temperatures, Dry Storage Areas				PM	ee,	10			
								<del></del>	
Water Temps & Handwash Areas	AM		PM	1		N		Z	<del></del>
	105-120	) °F	105-12	ji ji		])			
111	1.70		12	$\bigcirc$	0				
	<b>11:2</b> ATE		- 5	Signatur	e Cook Supervis	sor (PM)			
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#### FOOD SERVICE UNIT: 195- AURORA KITCHEN

# OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	Pl	Time	DEDAM	A Time		1	
	No	Yes	No	Yes		Comme	ans		
All areas secure, no evidence of theft	110	صع	110	103	<u> </u>				
Workers reported to work, no open sores	<b></b>	>==						· · · · · · · · · · · · · · · · · · ·	
no skin infections		X							
no diarrhea		Ø							<del></del>
Kitchen is in good general appearance		X		X		····			·
All kitchen equipment operational & clean		V		1					
All tools and sharps inventoried		7		文					<del></del>
All areas secure, lights out, exits locked				X		·····			
DISH MACHINE	,	Temp	eratur	e	Wash 150+	Rinse 18	30+	1	
Temperature according to manufacturer's specifications	Breakfast				121	<del> </del>		<del>-</del>	
and chemical agent used in Final Rinse				ch .	152	182			<del></del>
			Dinn		15,5	1/67			
POT and PAN SINK	,	eratur		Wash 110 °F+	Rinse 110 °F+		200	TA POO	
Final Rinse Temps determined by chemical agent used			Break		1/12	111		200	Oppu
				h	115	1415		7/2	THE STATE OF THE S
			Dinn		110	113		9 000	BENT
FREEZER and WALK-IN	Пе	mner	ature		Freezer 0°F	Walk-in	Wai	lk-in 2	17770
					Or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins	<del></del>			AM	-7.4	38.1		9.2	
Record temperatures, Freezer and Walk-ins			<u></u> .	PM	Z ()	39.4	2,	7.60	
DRY STORAGE	Tempo	eratun	e 45-8	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	45	68			
Record temperatures, Dry Storage Areas			* ·	PM	64	63			
Water Temps & Handwash Areas	AM		PN	·					
	105-120		105-12	×					
<u> </u>	120	- 1	120	) ]					

Signature Cook Supervisor (AM)

DATE

12-23-20

FOOD SERVICE MANAGER

DATE

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#### FOOD SERVICE UNIT: 195- AURORA KITCHEN

#### OPENING and CLOSING CHECKLIST

Date: 12-23-20				Time	:0700 AM Time: 1725 PM				
Shift Checklist	A	M	Pl	√I		Comme	nts		
	No	Yes	No	Yes				<u> </u>	
All areas secure, no evidence of theft									
Workers reported to work, no open sores		1	//	1					
no skin infections									
no diarrhea				1					
Kitchen is in good general appearance		X		X					
All kitchen equipment operational & clean		×		7			•		
All tools and sharps inventoried		X		メ					
All areas secure, lights out, exits locked				7		<del></del>			
DISH MACHINE	,	Гетр	eratui	·e	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications	Breakfas				151	181			
and chemical agent used in Final Rinse	Lunch				151	183			
			Dinn	er	156	187			
POT and PAN SINK	r	Гетр	eratui	·e	Wash 110 °F+	Rinse 110	°F+	200 p	ממון מנון
Final Rinse Temps determined by chemical agent used			Breakfast		**************************************	-			
			Lunch		115	118		200	QDO.
			Dinn	er	114	118		<u> </u>	
FREEZER and WALK-IN	Te	emper	ature		Freezer 0°F	Walk-in	Wal	k-in 2	14.
1		A			Or below	35-40 °F	35-4	40 °F	
Record temperatures, Freezer and Walk-ins				<u>AM</u>	-30	39.0	L3	73	
Record temperatures, Freezer and Walk-ins				PM	-6.7	39.8	_38	71	
DRY STORAGE	Tempe	er <u>a</u> tur	e 45-	30 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	70	76			
Record temperatures, Dry Storage Areas	PM				GB	61	7 n., 18 g		
Water Temps & Handwash Areas	A Th. A	, T	T. N	//			u		
vyater remisses arminowash Areas	AM 105-120		PN						
			105-12	20 T					
	17.C		14	/					· · · · · · · · · · · · · · · · · · ·

Signature, Cook Supervisor (AM)

1. 24. 20 DATE

Signature, Cook Supervisor/(PM

OOD SERVICE MANAGER

DATE



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#### FOOD SERVICE UNIT: 195- AURORA KITCHEN

# OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	P		: <u>0200</u> an	Commen	The same of the sa	<del></del>
	No	Yes	No	Yes				
All areas secure, no evidence of theft	A PRINCIPAL LIMITAGE							
Workers reported to work, no open sores			**Section 150					
no skin infections		pris range	**********					
no diarrhea			Camping States					
Kitchen is in good general appearance		X		Х				
All kitchen equipment operational & clean		X.		Х	-			
All tools and sharps inventoried		X		X				
All areas secure, lights out, exits locked				X				<del></del>
DISH MACHINE		Temp	eratui	re	Wash 150+	Rinse 180	1-	
Temperature according to manufacturer's specifications			Break		152	181		
and chemical agent used in Final Rinse			Lun	ch	150		*****	
			Dim	er	150			
POT and PAN SINK		Temp	eratui	·e	Wash 110 °F+	Rinse 110 °I		mege
Final Rinse Temps determined by chemical agent used			Break		American Service Street,	-s systems of		No House
			Lun		114	115	300	000
			Dinr	er	116	110		
FREEZER and WALK-IN	T	emper	ature		Freezer 0°F	Walk-in	<del>الكن</del> 2 Walk-in	tern
	н. ч	- CARRES CI	SULUNI C		Or below	35-40 °F	35-40 °F	
Record temperatures, Freezer and Walk-ins				AM	-7. <i>(</i> *)	38.1	39.2	
Record temperatures, Freezer and Walk-ins				PM	-(04		38.7	<b>—</b> —
DRY STORAGE	Temp	eratur	e 45-	80 °F	Spice Room	Store Rm		
Record temperatures Dry Storage Areas				AM	65	6.7		1
Record temperatures, Dry Storage Areas		3 · · · · · · · · · · · · · · · · · · ·		PM	. G.T.	67		
Water Temps & Handwash Areas	AM	1	PN	Л		j		
	105-12	0 °F	105-12	20 °F	/ <del>/</del> )		7	
	171	)	120	)		-1	/	<del> </del>
	7.27 ATE 20		<u>)</u>	Signatus	e, Cook Supervi	soy (PM)		_



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# FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	А	M	Pl		()2C() AN	A Time		دوي ا	PM
	No	Yes	No	Yes		Comme	ents		
All areas secure, no evidence of theft	- 110	103	110	108					
Workers reported to work, no open sores		- Ar		, parameter		<del></del>			
no skin infections		and a second			<del> </del>	<del></del>			
no diarrhea		mercen's river	,	America de la constantia del constantia del constantia del constantia del constantia del constantia del cons					
Kitchen is in good general appearance		X.		×		·			
All kitchen equipment operational & clean		X		X					
All tools and sharps inventoried		×		×		-			
All areas secure, lights out, exits locked				文					
DISH MACHINE		Temp	eratur	<u></u>	Wash 150+	Rinse 18	2()-		
Temperature according to manufacturer's specifications			Break	<del></del>	150	180			
and chemical agent used in Final Rinse			Lune	ch	193	183	- <del></del>	##	
	,				164	186		au ar-state er	
POT and PAN SINK	Tempera			·e	Wash 110 °F+	Rinse 110	olf-t-	200 [	7 173 POO
Final Rinse Temps determined by chemical agent used			Break		. VIA CULIA DESCRIPTION DE LA CONTRACTION DEL CONTRACTION DE LA CO		-	200	PREET
			Lune		110	116			
			Dinn		112-	1/8	<del>)                                    </del>		PP
FREEZER and WALK-IN	T	DTT DA AM	perature		Freezer 0°F	Walk-in	377.1	20	ഉളമാ
	ш.	жицьск .	as Lun C		Or below	35-40 °F	1	k-in 2 40 °F	
Record temperatures, Freezer and Walk-ins				AM	-41	39.3		3.7	
Record temperatures, Freezer and Walk-ins				PM	-5.3	363		1.0	
DRY STORAGE	Tempe	eratur	e 45-8	30 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	CS.			<del></del>
Record temperatures, Dry Storage Areas				PM	Cul	હર			<del></del> -
								» – <u>– – – – – – – – – – – – – – – – – –</u>	
Water Temps & Handwash Areas	AM		PN	1			-r		
	105-120	) °F   ;	105-12	li		ſ			
	170		127	7		·			
	1.2				17 7		·· • · · ·	w	<del></del>
(ivezada 12-25				16					

ignature, Cook Supervisor (AM)	DATE
FOOD SERVICE MANAGER	12-27-70 DATE



Secure Services in

#### FOOD SERVICE UNIT: 195- AURORA KITCHEN

# OPENING and CLOSING CHECKLIST

Shift Checklist	# A	M	Pl	Л	Comments				
	No	Yes	No	Yes		Commi	HILS		
All areas secure, no evidence of theft	1,0	105	110	103		<del></del>			
Workers reported to work, no open sores	*******					· · · · · · · · · · · · · · · · · · ·			
no skin infections	and the state of the state of	e et in era man,		AND THE SECOND					
no diarrhea		-	way of the party o					<del>-</del>	
Citchen is in good general appearance		X		~					
All kitchen equipment operational & clean		文	-	X					
All tools and sharps inventoried		X		X					
All areas secure, lights out, exits locked				X					
DISH MACHINE		Temp	erature		Wash 150+	Rinse 18	 RO+-		
emperature according to manufacturer's specifications			Break		150	180	-		p. set
nd chemical agent used in Final Rinse			Lunc	h	153	133	was and and		
			Dinn	er	156	184		Theory & Parks and Am	
POT and PAN SINK	'	Гетр	eratur	e	Wash 110 °F+	Rinse 110	애-	200 pj	o mn
inal Rinse Temps determined by chemical agent used			Break	fast	~	Wagner, and a second		200	7000
			Lunc	h	111	113	3 2		777
			Dinn	er	117	112			
FREEZER and WALK-IN	Te	emper	ature		Freezer 0°F	Walk-in	Wai	2000 lk-in 2	ZVV
1.		н			Or below	35-40 °F	35-	40 °F	
ecord temperatures, Freezer and Walk-ins				AM	-3.0	371		9.0	
ecord temperatures, Freezer and Walk-ins				PM	()	39.0	- 3	3.7	
DRY STORAGE	Tempo	eratur	e 45-8	0 °F	Spice Room	Store Rm			
ecord temperatures Dry Storage Areas				<u>AM</u>	(,5	70			
ecord temperatures, Dry Storage Areas	-			PM	67	70			
ater Temps & Handwash Areas	AM		PN						
	105-120	0 °F	105-12						
	120		120	}					
12/20 nature, Cook Supervisor (AM)	ho			Be	mell			4 1 - 4 - 4 - 4 - 4 - 4 - 4 - 4 - 4 - 4	



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# FOOD SERVICE UNIT: <u>195- AURORA KITCHEN</u>

OPENING and CLOSING CHECKLIST

Date: 12 27 20				Time	: 11'00 AN	1 Time	:16	30 p	'MI
Shift Checklist	A)	M	Pl	√I		Comme		(F.,	
	No	Yes	No	Yes					
All areas secure, no evidence of theft		met even)							
Workers reported to work, no open sores	<u> </u>		"Vor"	,		,			
no skin infections	الماليونيون والمواجعة للمال		6						
no diarrhea	*****	and the same	L	1					
Kitchen is in good general appearance		X		فسسطأ					
All kitchen equipment operational & clean		X		L					
All tools and sharps inventoried		$\times$		Lucas					
All areas secure, lights out, exits locked	1			Leserano					
DISH MACHINE	7	Гетр	eratur	'e	Wash 150+	Rinse 18	:O-t-		··········
Temperature according to manufacturer's specifications	Breakfast				152	181			
and chemical agent used in Final Rinse			Lunc	ch .	1555	108			
	Dinner			158	164			<del></del> -	
POT and PAN SINK	7	Temp	eratur	e	Wash 110 °F+	Rinse 110	o <u>l</u> k+	200 p	ממוכה
Final Rinse Temps determined by chemical agent used			Break	fast		Anne Research		- Andrewson and -	R-111
			Lunc	h	112	110		<b>20</b> 0	DONG
	-		Dinn	er	iii	112			Spr
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F	Walk-in	Walk		11.
					Or below	35-40 °F	•	0 °F	
Record temperatures, Freezer and Walk-ins				AM	-910	39.0	35	Ca	
Record temperatures, Freezer and Walk-ins				PM	-6.3	38,0	37	13	
DRY STORAGE	Tempe	ratur	e 45-8	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	65 64	70.			
Record temperatures, Dry Storage Areas				PM	GE,	-10 -64			
						11 (T. 12 (M)			
Water Temps & Handwash Areas	AM		PN	1					
	105-120	°F	105-12			ļ		1	
	120		115				<del></del>		
dist.				· · · · · · · · · · · · · · · · · · ·	1	1	**************************************	<u></u> -	

FOOD SERVICE MANAGER DATE

12-27-20

Signature, Cook Supervisor (PM)



# Tuesday, Jan. 19, 2021 North Building Temperature Log

195 Aurora Detention Center3130 Oakland St.

Aurora, CO 80010

#### Secure Services™

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
12-28-20	A-1		104.1						
	A-2		104,1						
	A-3		104.1		i	_	-		
	A-4		104.1						
	B-1		104.3						
	B-2		104.3						
	В-3		104.3			<u>-</u>			
	B-4		1043						-
	C-1	Unocco	Ī		-				
	C-2		106.8						
	C-3	Unoccup	( <del>e</del> ' U						
	C-4	Uroccu	pred						
	D-1	Un Occup Unocci Un accu	Pied				N/A	N/A	N/A
	D-2	VA 0000	p'ed				N/A	N/A	N/A
	E-1		1041				N/A	N/A	N/A
	E-2		104,1						
<u> </u>	MED								2
V	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

	Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A
PRINT	:5 <u>e</u>	yn Hanso	n		SIGN:	5	Zol		
Write Legi	bly			, b <sub>2</sub>					
Medical Sh	owers Tem	perature	Log						
			Name:				Date:		
ROOM									<u> </u>
542	540	538	536	534	523	522		Tub Room	
Temperatur	e Taken with	a Fluke M	od 52 Digita	l Thermoi	meter				
							-·		

#### GEO Aurora ICE 3130 N. Oakland St

12/28/2020 6:59:54 AW BOD

ilia, jaro jaro jaro jaro jaro jaro jaro jaro	Temperature °F
A-1 A-2 A-3 A-4	71.91 74.61 74.41 73.51
B-1 B-2 B-3 B-4	72.50 72.22 72.31 72.60
C-1 C-2 C-3 C-4	72.81 73.82 72.31 73.91
E-1 E-2	74.92 73.01
D-1	71.41
ISOLATION	71.21
PATIENT ROOM	71.21
INTAKE/RECEIVING	69.80



# Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date:

12-28-2020

Temperature is taken with a Fluke Mod 52 Digital Thermometer

	<del>                                     </del>	<del></del>		······································	
	Unit	AIR	WATER/sink	Shower #1	Shower #2
12-28	South-A	71.9	occipied		-
	South-B	703	10413		
	South-C	DEC 71.1	Daistre 1043		
	South-D	71.1	104.1		
	South-E	73.3	104.1		
	South-F	69.9	104.2		
	South-G	72,1	104.3		
	South-L	71,5	104.2		
	South-M	71,3	104.1		
	South-N	71,8	104.3		
	South-X	71,5	104.2		
	South-Y	71.7	104.1		
	South-Z	71,9	104,1		
	South SMU	69.9	105.7		
	South SM - Shower 3				
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
	MED ISO- Room 3	N/A		N/A	N/A
	MEDICAL				- 7

PRINT: Scan Hanson	SIGN:	
Write Legibly		